

Thai Soup

from Eating Without Heating by Valya and Sergei Boutenko

This soup is fast to make which makes it good for large parties. It's out of this world in taste.

2 peeled cucumbers
2 cups water
1/2 cup walnuts
1/4 cup Nama Shoyu or other raw soy sauce
1 teaspoon sea salt
2 Tablespoons raw honey
1/4 cup chopped ginger
1/4 cup lemon juice
3 Tablespoons tumeric powder
fresh spicy pepper



Blend these ingredients in the blender until smooth. Add additional ingredients and stir well. Enjoy!

Other Ingredients

1 peeled cucumber, sliced thinly
1/2 cup dried mushrooms
1 bunch chopped cilantro

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